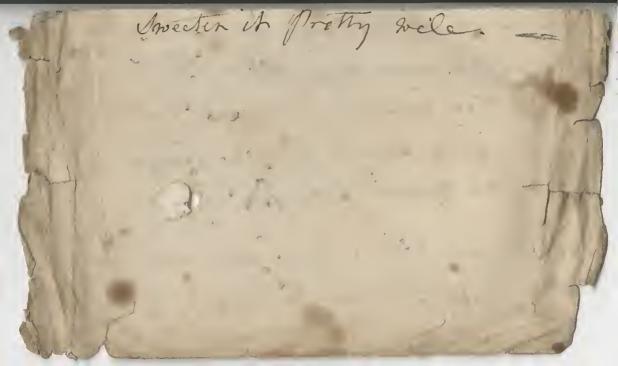
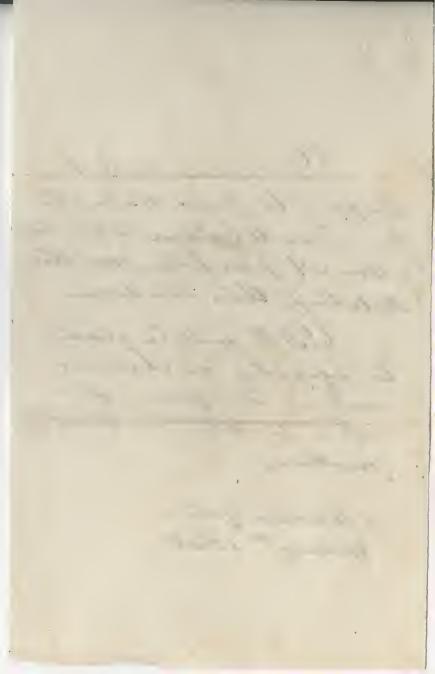
I make it as hot so populos in a tin Book with a Cover over it when the Vagar is ist put it and your Oyret, and the it Then boil et vear a minite longer; 3 hit it in your poto for he !! Take our the vegere does not been Cound of Vinger to afint of June



Mrs. Aldum Frickly Hall.



Estmalier will be happy to press valuets for the aldam should Mrs & purpose making Reschapthis Leason C.H.W. will be glad to supply anchories vinegue or spices for either peckling or Ritchief making 1 Busler Gute 4 aug 18les.



Dr. to	Nº 741	-
Winterburn (E	(msall) Li	d.
WHOLESALE AND RETAIL TORACCONISTS	11, Barnsley F South Elm	
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M' WINTERBURN (E	LMSALL), LTD.	
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, of	pounds,	
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ACCOUNTS MONTHLY. Pence deductions not allowed.



2 together 3 times leave goth the heelle Theorower slep 1 kuit 2 hyetter 3 Point of plain throwover slip I king There over Ship I knit 2 to the there ther 4 time Ruit! · Ista horo Mits fearl 1 huit 2 pearl 1 kint? hearl Buil & pearl's throwover left There of getteter, Buil 3 place.

There the love of the Brief of the Breit of the Brief of the love of the love of the love of the love of the land of the love of the last -Begin with the high wolour 14 pourts form the heat

Cast on 22 Mitaties 14 hora Throw the word once, ship I thirt 2 type sig times, there over twice, but 2 tyettier traise 2 Hors -Ruit 2 pearl 1 Kuit 2 pearl 1 there over slep 1 knit 2 top thee 5 times leave 3 the the heedlex him back Throw or Slip I first Digether 5 hours phit b place 4. How -Buit & place throwover life! the the needle -Theore one the Print 2 hogethere 4 times theore over twice & knit 2 hout 2 hours the Brief the Brief 2 healt knit 2 pearle theorome the + kint

Green Wash -Sake 14 p. of blue Vitriol and 14 p of Whiting, put then in a well glared earthern Popking, add- 20 Gellons of boler, boil it 2 hours, stiring it with a tick - the powder must be taken out and - washed with elecon water, then put in onearthern-pon-to dry in the Jan. when you how it, mix it with lise, as lay it on your wells with a painters brush. it requires several times doing over. D: madem -The above is the Rece as I first had it but I under the me Ferrer makes the green worth with left trouble, and advises you to consult her. I hope Mi Werde continues to recover, by my comp to him to he of Mention it with your & am Werms ! Inonday _ D. Medr. G. f.



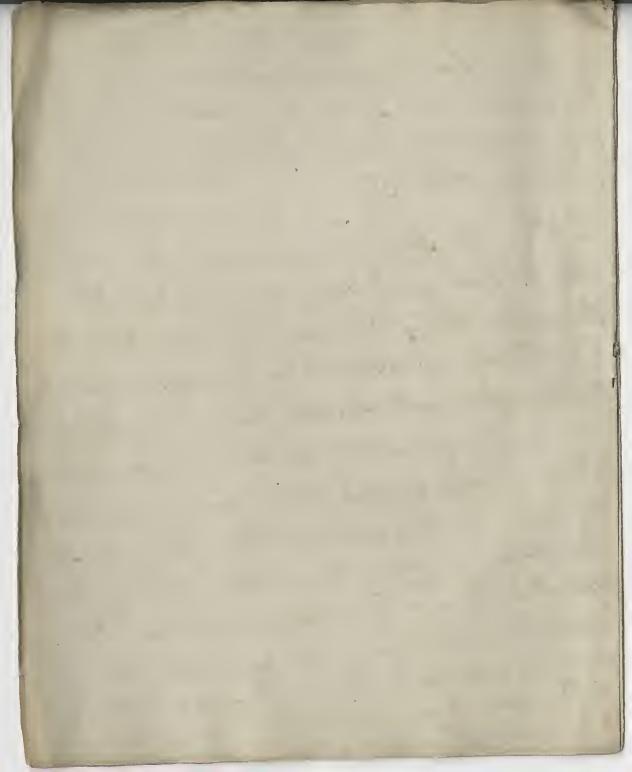
The Turnih Toak made much in the same Way only this difference more Turnips than Carrots, Real instead of Buf White pupper instead of Black, also a little lean Ham with the Val. To Wash Silk Stockings Holl the Stockings up singly very tight, wash them in From boiled Soap of Water new Wilk Warm, make Use of Five lathers rub no Soup on the Stockings, as that raises the Down. Have ready some more Juds borling Hot pour In the Quantity of Blue that you think will do, as as much hot lishes as Will layon a Shilling, you mush take care that neither the Blue nor the for ashes touch the stock. as the former will injure them. Itain it through allean Gloth Phen poar in a Table spoon full of Sweet Orl but To not fut in the Stockings till new milk Warm. This quantity is sufficient for Six pair. The Josh is better boiled the Day before. The Stockings much be dried about considerable distance from the Tire afterward very well manged.

To make (arrow Joak Take carrols of Turnifs an equal proportion onions about quarter the quantity. Not them I mall 3 hear them Into a stew pan cover it set it on the corner of the stove that it may not head too guick. Take a Sorag of matten. Neal, or but Whatwer is convenient. 2: 013 There of hum. some pepper and Sall. add a proper quantity of Water in a Sauce from cover it of shi h whom your slove. When The Vegetables are therough by heated take of the corre of she them for sometime then set the Stew han more in the middle of the Stove, then put some hot Water to them and your cover them, when they are quite Toph pap them through a course swe. The Broth being ready I train it throught a fine sive, mix the Broth of Regetables together, if they want more seaming, and pepper of salt It should be the consistance of ruch Summer Cream

To Due blue Boil a very story soop Lather take as much of the Total liquid Blue as you think necessary. as much hot ashes as well lay on a Shilling put there into a pan . four the latter on the Blue boiling hot hutin alittle Starch. Train this through a Cloth, put in your Muslin which should be washed clean and De web. -To Due Green It is supposed that the saffron Water and the liquid Blue mixed together with make a good freen to Ege muslin de de . -

let it stand all highl, then Strain it through a floth if buther is to be dyed dip a sponge into the Liquer and rub it whom it if Linen or muslin put it into the Dye. Buff Dye Fut hulf an bunce of Ornetto to four Gallons of Water with the Size of an Egg of Thomash ashes. Wh it Boil ten minutes. Then take the liquor off the Fire and dely your Lines in the you think it deep enough. Then throw it directly into Cold Water. very it out the deeper you would have the Lines the hotter the Dyes must be when you fut it in. to Dye the ylones yellow take White Hore haves rub it well on your blove Whilsh on your Hand the contons will be beautifull .-

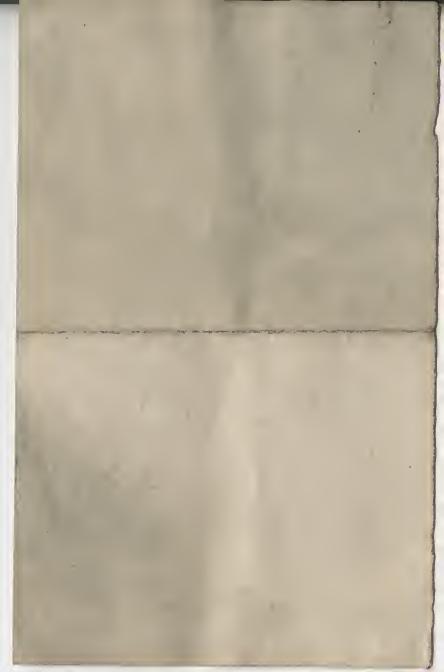
Devolve two Curses of Glew by leting it infuse in Water at the End of the Grate strong it now of then When quite disolved add more boiling Water, This quantity of flew will make a Gallon of Size. To Dye link you must first wash the muslin and Starch it as for Boarding, and also the same for Blue. Then you must take a shik of Lake and found hast of it very line. Hen pour whom it warm Wahr, and add to it the juice of helf a Limon the Squese it through a piece of muslin, add to it as much Warra Wahr as will make it the contour you want about half a Thin will dye an Open yown. To dye Surple Boil a quarter of a found of (hip Logwood, one Penny worth of Bosh allum for a Quarter of an Hours



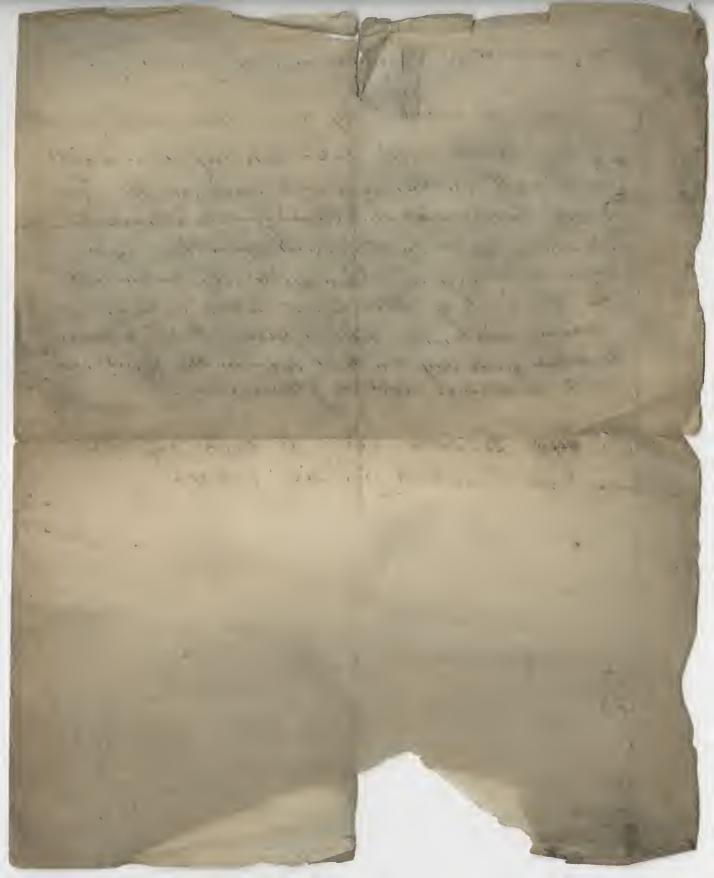




Kuited Petticosh 80 stitches for half. 1 Place Stitch 9 Purl 2.8 3.3— 4.6 — 5. 5 -6 — 6.4-7.7-8-2-Then Purl one row, + Wheat.



Directiones for Paincing in Ogle belows. Take a . Hetrolint & lay on u clean Table & west it well with could Water then lay it on a soft bloth with another over it to suck out the loose Water then paint the Edge of your Straining Frame & lay it on the print turn the Edgen over to make it secure When quite dry barnish it. in the back of of the print notto balson of Eunada mixt in a little Spirits of Turpentine & when quite dry touch it over on the right side with a spunge difit in Glovers size _ whoris for painting in oil volor,



a Mach Dye Mit Mellish By the Steek half a hound of Logwood in two quarts of soft water twilve hown, buil it a quarter of an hour of strain it from the chips; but in your things of boil them tosen by minutes: Then take them out of add half an Ounce of Copheras of a hise of Verdiquease the size of a not beat very fine, of boil'd well together before you put in the Things - Then boil them half can hour, cover them, of let them stand all night just warm: then drain of dash them in pump water, of when dry stiffen them with either Gum arabuch difoolved in small beer or a leather Glove ent in pieces of boil's down.

Mach Dye.

When of Phelle in Bowden I tearfoonsful Popler Mint Water Lalfe Sint Set Politile / Teespoorfus. along tunkel high in cares of thouse or frequents motions of the Bowels 2 longe Whespoorful maybe given front and I large Tebles for ful ofter each motion of this ac de give 10. A Phubart 2 10 g Mutney

PAGES.

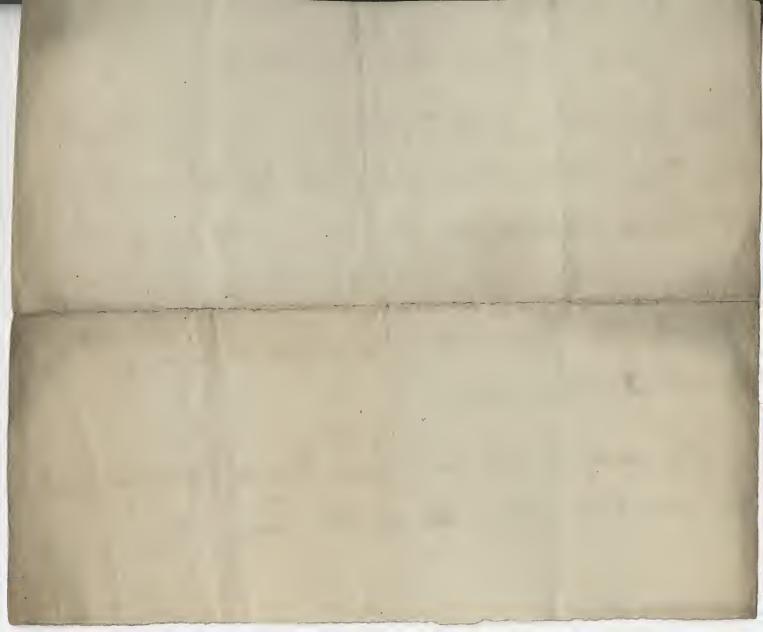
They ham Insture of Beth. a lable shoother paregorie Vivis ou Veurpoorful prepared Challe I hashoonful Loft : Mater or pophermint Water five Ounces Sal. Nobatale 40 Grops a longer Table spoonful to be tateers occasionably dona fram in the Bewiels

R

20 due Blus soil a very strong soan lather and pour as much of the liquid blue according to The colour you would wish to have it and as much poil ask as will lay on a shelling a little thick starch which must be strained be fore it is used



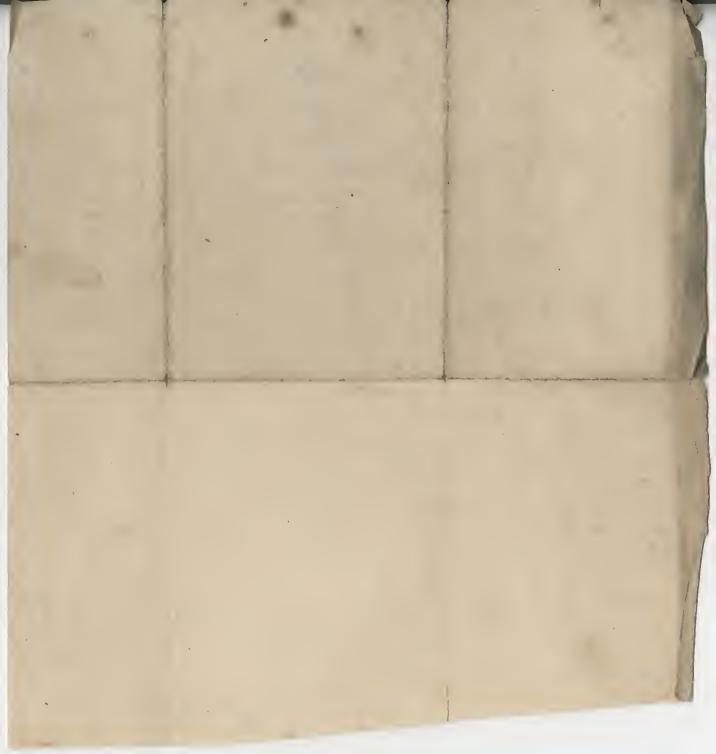
Ineture of Roses my, H. Johnson The Two Drams of Red Rose Leaves Spirit of Mind Lody Trops. Boiling Water one Pint. Touble refined Sugar Isi Drams. Tish mingle The spirit of Rance With The Water in algels or Glazed Earthun Popul. in this mixture mourate the Roses. When the Liquior is grown (old Strain is and add the Jujar. The above is good for a Tever Three or Jour shornfull or more to Be Faken Iwo or Three Times a Day. -



To Dye Purple an owner of Logwood shavings to a quart of water let it boil to a hint of when rold but in half an ounce of allum - let it stand two or three days Thating it now of their before you we it ._ igo pinho. a little comme - a lea shoon full of trantition a withe warm water: . Were your materials - wins as much of the wet suit as you can then dip it in the dye.

t−, with the spine to the same - The section of the when the same to the same to

Mellow Homen luke two verices of I sereptass prit it ent a ment of ware, our let it bout slower rett it be reclined to a reactife fiel there o train it of! and where cold, and a frakt of white wine, the freed of two terriors, and the rend of and the yaths of o egas weat weel, and siverson it Acremo it bill it boils or nearly bills officer edt fræd et iste Mauldo. Ann Famle, Ann Tambey -To make Bund -Jake are from ad of flour, three owners of butter ruled into the flour, the summer quantit, opaniful of realt, one legg my it into a before the fire to legite water make it into s-wall cakes put them are time and seft a little ongar over them, let them store or a hour to lety like a before you send them to the arren. E. Thould



Da Baillies prevouption Two owners of ininglass depolved in a bottle of good wine ather white or red - 4 by brown sugar candy- one nutmig - spenny worth of Gum arralece all to be summer 'I tog ther untits the ising lass is quete dispolved - ilrain) of but into a far - a piece to be taken I turner a day the roze of a nulmeg.

UNLEVE 198 1 149

or the MORNING HERALD.

An easy Remedy for a Consumption.

Mr. EDITOR,

TF mankind did but pay a proper attention to the simple remedies nature has fo bounteouny furnished us with, I believe we should feldom have occasion for the physician's aid. I am led into this remark by my own cafe, which I wish to see made public through the channel of the Morning Herald, (a paper now fo univerfally read) hoping that it may be of use to others in a fimilar situation. My case is simply this: In January last I caught a cold, which, in a short time, was succeeded by all the symptoms that characterise a galloping confumption. In this state I applied, at different times, to Sir Richard Jebb, and Dr. Simmonds, (two physicians eminent for their skill in pectoral complaints) and these gentlemen prescribed several medicines, some of which feemed to be of use; but, upon the whole, my diforder gained ground, and feemed to elude the power of the healing art. I was just upon the point of setting out for Bristol, when a poor woman in the neighbourhood, who came now and then to my house, offered to cure me. Eager to embrace any thing that offered relief, I confented to give the remains

a trial. She brought it to me herself every day, and before I had taken it a week, I sound my self a new man. In three weeks my sweats had quite left me; I had recovered my appetite, and could ride or walk several miles in a day; and last week I left it entirely off, after taking it about seven weeks, being now better than I have been for years past. The medicine which proved thus miraculously successful, was no more than "two ounces of the expressed juice of horebound, mixed with a pint of cows milk, and sweetened with honey."

J. M.

cancis Ferrand Foljambe, of Alwarke
eorge Crowe, of Kipping
alph Bell, of Thirfk
eorge Osbaldeston, of Hutton Bushell
hn Daiton, of Sleningford
ter Bell, of Huby
indolph Marriott, of Leases
ac Broadley, of Brantingham
ber Carliel Broadley, of Thwing
bert Athorp Athorp, of Dinnington, Esqrs.

A gentleman who arrived a few days ago, m Paris, affures us, that the rage for prouting printers is as violent in that city as London, and that the Parliaments of Paris ve got as much business on their hands as Courts of England. Monf. St. Pere, okseller in the street Notre Dame, has been tenced to lose his ears, for publishing a nslation of an English book, called, Sentigal Excursions to Windsor; and an Irish tleman, who brought over the original, been clapped into the Bastile. The offenpart of this book, is a description of an rview between her Majesty of France and Sieur O'Reily, which at this time of her elly's pregnancy, has a dangerous ten-

A COMPLETE LIST of the MILITIA of ENGLAND, and WALES, corrected to the 18th July 1771; with the Places at which they are quartered, or encamped.

(No. IV.)

EASTERN REGIMENT of ESSEX MILITIA.

(Hopton Camp, near Yarmouth, Norfolk.)

Names.

Dates of Com.

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Colonel.

John Bullock

May 21,

General

PRICE 6d.

FROM THURSDAY, JANUARY 16,

London.

Their Majesties and the two elder Princesses took an excursion yesterday morning to Kew Palace, and after walking in the gardens, returned to Buckingham-house to dinner.

On Thursday his Royal Highness the Duke of York had a fall from his horse, and we are forry

to learn that he was much bruifed.

In consequence of the royal visit at the Mote. in Kent, on August 1, his Majesty, with that paternal goodness for which he is so diftinguished, has conferred his Royal Bounty on fourteen unfortinate Debtors, who were last week liberated from the county gaol, and restored to their families and friends.

Yesterday Mestrs. Kirkman, Simmonds, Charington, and Munn, a Deputation from the Ale and Table Beer Brewers of the Metropolis, had a conference, by appointment, with the Minister, at his house in Downing-street, respecting some regulations in the Brewery.

Seven fail of the line, under the command of Sir Charles Cotton, failed from Portfmouth on

Wednesday to join the Channel fleet.

The loss of shipping on the northern coasts has lately been most frightful. Not less than an hundred and fifty vessels have been wrecked upon our shores within the last month, and about 1000 fouls have perished. The distress of the people of Sunderland, Shields, and many of the Scotch ports, is great beyond belief. There is fearer

the very articles stated to have been lost by the profecutor, and which the profecutor proved to be his property.

The four prisoners lodge in one ronm. prisoners Jarnes Smith and Elizabeth Smith pass for husband and wife, and always slept in the bed where these things were found; but it did not appear that there was any thing in the beds of

either of the other two prisoners.

The Chief Baron observed to the Jury, that the first question for their confideration was, whether the house of the prisoner was broken open or not? that is to say, whether they were fatisfied that the fastening to the window, at which fome perfins had entered, had the usual and ordinary fastenings, and that these fastenings were loofened by the two men priloners, or by either of them ? Now, upon the subject of hurglary, it was not requifite that bolts and bars should be opened, or that men should bolt and fasten up their houses as if they were castles to be attacked by military force; it was necessary only, by the law of England, that they should be fastened in the usual and customary caution observed in the house, and God forbid that Juries should nelax in the prevailing notion of these things, because that must introduce a great deal of uncertainty in the law, fo well fettled now, as to what constitutes a breaking and entering a dwelling If, however, they had any rational doubt upon that part of the case, either that they thought that the window was not properly sastened by the profecutor, or that the fastenings were loofened by fome other person than either of the prisoners, they would, in that case, acquit them of the burglary, and find them guilty of the larceny.-With regard to the two women priloners, who food indicted for receiving these goods, knowing them to have been stolen, his Lordship observed, that it did not appear that Elizabeth Smith, although the cohabited with James Smith, had taken any part in the taking or the hiding these gnods, nor was it clear she knew they were concealed in the hed; they might be put there without her knowledge; and it was of the effence of the crime imputed to her, that she knew the goods to have been stolen, and therefore in his Lordship's opinion, it would, under all the circumstances, be rather too much to charge Eliza-

ton of Wenfel, is an amiable youth No. Albert, and who is in love with Bloifa, the

both Smith with the deliberate receipt of these goods, knowing them to have been stolen. As to the case of Ann Pummel, there was no evidence to shew that she knew any thing of the matter, and therefore she should be acquitted at all events.—Isaac Hart and James Smith, guilty;—Elizabeth Smith, guilty; transportation for 14 years—and Ann Pummel, Not G. ilty.

Mary, the wife of John Miller, was indicted for ftealing goods to the value of upwards of 40s. the property of Sufannah Pope, in the dwelling-house

of John Miller.

The profecutrix, Susannah Pope, lodged in the prisoner's house, and was in the habit of going out a nursing. She less the property stated in the indictment, which consisted of bed furniture and other articles of that kind, locked up in her box; and a little before Christmas she returned home, and missed it all. Suspicion fell upon the prisoner; she was apprehended, and, without proopened the door and box of the profession by false keys, which she had hidden under some rubbish, which she turned up, and shewed the keys. The property was found at the neighbouring pawnbrokers.

The prisoner said, in her defence, that she was upon a footing of intimacy with the prosecutrix, who had given her leave to do this to get money to relieve her in distress—but she had no

witness to prove it.

It did not appear that the priloner's husband

had any share whatever in the transaction.

Mr. Justice Heath observed to the Jury, that, although this was stated as a capital offence, yet they might relieve themselves from the consideration of the capital part, for this case came within that which the Judges had solemnly determined could not amount to a capital offence, and therefore the Jury would confine their attention to single larceny.—Guilty.

Elizabeth Roberts: was indicated for stealing a damask table cloth, some stockings, and other articles of domestic use, the property of Thomas

Molton, in Long-acre.

The prisoner was a fervant who was taken in-to the service of Mrs. Molton with a good character; the fived in that fervice for 11 months, in the first part of which she behaved so well as to gain the uncommon esteem of her mistress, and when some things were missed out of the house, suspicion fell upon another servant girl, who was discharged in consequence of it: but a little while afterwards the prisoner grew infolint all of a fudden, and the was discharged also; but no suspicion then was entertained of her dishonesty. However, at Christmas, Mrs. Molion's children coming from School, asked their mother for some filver and trinkets that were locked up with some table linen and other articles, which Mrs. Molton was not in the habit of examining often; the went to the drawers, and immediate ly miffed several articles. Suspicion then fell upon the prisoner; a fearch warrant was obtained, and in the prisoner's lodgings were found lome of the things, and duplicates expressing where she had pawned others, which were found

and daughter of Guntram, a Swifs peafant. Guntram, allured by the riches of Darbony, the acquifitions of plunder, determines that Darbony shall have his daught r. Eloita, equally devoted to Philip, rejects the fuit from Darbony, but fears the feverity of her father. A venerable Hermit, who has taken up his abode in a neighbouring mountain, interests himself in the coule of Eleva, and vints the house of Wenter, to inform Philip of the frustion of his miftress, and the design that the shall be given in the evening to Darbony. The Hermit arrives at Wenfel's just as Philip has formed a plan to fave the life of Albert, who, by command of Lazarre, is to be beheaded within two hours. A fevere conflict enfues in the mind of Philip, between his love for Eloita and his friendship for Albert. At length friendship obtains the ascendanty, Philip dismisses the Hermit, and aids the escape of Albert through a secret passage. During these events, Lazarra remains Lord of the Castle with Joanna in his power. Having effected the release of Albert, the generous Philip forms a Land of Mountaineers, for the purpose of storming the Castle and restoring him to his possesfions. Albert alfo, by the affiffunce of Woif, a military veteran in his tervice, raifes an armed body, and the Cattle is attacked with faccefs. Lazarra however ralies his forces, and the of battle is turning in his favour. At this moment Philip and his hardy momentaneers join in the contest, and the troops of Lazarra are dispersed. Lazarra and Albert at length meet, and a contest enfues, in which Albert, being difarmed, is fruck to the ground. Lazarra, refolved to dispatch his adverfary, exults over him, but just as he is raising his fword to destroy Albert, Joanna rushes in, and stabs Lazarra before he can effect his purpose. The hermit had acknowledged himself to be the rightful Lord of Thurn, who had been unjustly disposfeifed of his property by the tather of Albert, and it appears that Eloifa, the supposed daughter of Guntram, the vile Peafant, is in reality the daughter of the Hermin, who readily allots her to the generous and heroic Philip, Albert having long before expressed his defire of restoring the Lordship of Thurn to the rightful clannant.

With these materials Mr. CUMBERLAND has produced a drama, which is calculated to become a favourite performance, being at once splendid and interesting, pleasing to the eye and gratifying to the mind. We understand that he has rejected for the most part the original language of the piece, and, taking little more than the bare plot, has given it a garb and appearance more fuited to his own taste and fancy; but being unacquainted with the nature or character of the piece, as written by Kotzebue, we have no data upon which to found an opinion with respect to the comparative merits of the two dramas. While, however, there are several scenes of high interest in the piece, which demand our unqualified approbation, there are others which must be improved to render the whole unexceptionable, and give permanency to the representation. The third Act is superior to the rest. The scene between Albert Wensel and Philip, where the son virtuously refuses to become the partner of his father's crimes against every tie of friendly obligation, affords an admirable display of natural ral feeling and pathos, and was most defervedly applauded. The entreaties and efforts of Philip to fave the life of Albert are the pureft effufions of impaffianed genius, and the fudden vihtation of Providence in the punishment of Wenfel is an ide, both new and awful.

Of the dialogue, the ferious part is by much the best. An allusion to the Atheritical principles of the Republican French, who, after destroying their King, denied their God, because they would not have any thing greater than themselves to exist, was extremely well received; as were also many dignissed sentiments of true patriotim. Of the light parts we cannot say so much; they

An excellent four might also be made by using Potatoes instead of the barley and pease, with a good propertion of onions, pepper, and falt; but no other vegetables. They ought not, however, to be put into the boiler until about an hour, or and hour and a half before the delivery commences, and should be previously parboiled and

pecled.

It is believed in those parts of the country where Potatoes are good and cheap, and barley and pease difficult to be procured, that this species of sound would be found very salutary and instead. It would, in some respects, be even preferable at the present criss, as the Potatoes eaten with the rich palatable soup, rendered savory by the onions, pepper, and salt, would prove an excellent substitute for bread, and would tend, in a considerable degree, to reduce its consumption.

POTATOES AND CABBAGE.

In those parts of the country where the white drum cabbages are abundant and cheap, an excellent dish might be prepared upon a large scale, by mashing them up with Potatoes both in a boiled state, with a part of the fat skimmed from the soup (for which purpose more shins or meat might be added), and a certain proportion of onions, pepper, and salt. This dish, while it seeds the poor is a cheap and nutritious manner, would ne even prized at a rich man's table. In those parts of the country where it could be reforted to with convenience, and as an appendage to the soup, it would tend in a very eminent degree to reduce the confumption of bread, for which it would prove an excellent substitute.

Where there are more boilers than one, it could be easily cook d; and it is not unlikely where Cabbages and Potatoes are cheap, that a meal could be afforded to the poor at somewhat less than one halfpenny for each member of a family, taking the adults and children on an ave-

rage.

Certain it is that both in Potatoe Soup, and in Potatoes and Cabbage, there will be tound confiderable refource in single of fearcity, with this advantage, that, when the labouring people are taught through this medium how good and palatable it is, they will refore to the same mode of dressing these vegetables in their own houses, and thereby acquire better and more frugal habits.

The art of communicating relief to the poor, in times of searcity, is only beginning to be understood. The cheapest mode that can be adopted always, if judiciously applied, is of the greatest benefit to the poor; since, by relieving them essectually or materially at a small expense, the aid is not only rendered general and extensive, but through this medium the food they receive is but a part of the benefit;—they are taught, from a knowledge of the nature and quality of this food, and the price at which it can be prepared, to feed themselves in a more frugal manner.

Nothing can be more repugnant to the interest of the labouring people, and to the country at

able, with fome hones, in ten quarts of water till rather better than half done, then put in about twenty-four pounds of potatoes after being parboiled and fkinned, with fome onions, pepper, and falt. Stir it frequently, until the potatoes are fufficiently boiled. A marrow-bone adds much to the richness of this kind of foup; and it may be made also with a bullock's head. The meat and foup, when featoned as above mentioned, and eaten along with the potatoes which remain whole, proves a most comfortable and cheap meal for a large family. Legs and firins, and shods and flickings of beef, answer best for this kind of foup, and a meis fuch as is now defcribed will dine ten or tweive perfons very comfortably ar about 2d. or 21d. at most. Where, therefore, the family confifts of a fin iller number of persons, the quantity of meat and other ingredients must be less in proportion. It is, moreover, a diffa which grown people and children become extremely fond of when a little used to it, and after they fall into the right method of making it.

3. CABBAGE SOUP.

When a family has occasion to corn a piece of beef, instead of throwing away the liquor in which it has been boiled, let it be mixed with white cabbage, without being cut small, and boiled together for a certain time with the meat till the cabbage is tender. It is a most excellent dish, and may be made without the loast difficulty in any fanily, and it makes the meat go twice as far, especially where there are children.

POTATOES AND CABBAGE:

Potatoes, boiled with one-third or one-fourth part of white cabbage, and one or more onions, and massied up with a very small quantity of clean fat or butter, and pepper and falt, is an excellent dish, extremely, cheap, palatable, and nourishing and very wholesome food for children.

This dish is to be found at the tables of many persons of fortune on account of its being so excellent, and yet it is happily accessible to every poor person in the country on account of its cxtreme cheapness. It ought never to be lost sight of, when the large drum cabbages are in factors.

of, when the large drum cabbages are in featon. By trying these receipts in various ways, the best and cheapest mode will soon be discovered, and a great deal of bread will be saved in these dear times. Ingredients necessary to make allons of good Meat Soup, Winchester Measure, according to the scale adopted in Orchard-slieet, Westminster; with a specification of the expences of each article according to the present prices.

Meat	613b. C	lods and S		ditte, 3d?	L. s. o 13 o 18	d. 8 4½
Split Peas Barley Onions Salt Pepper	175lb. av 18 30 18 8		ce 2½d per 4d. 3d. 1¼d. 2½d. 1¼d.	ib.	1 17 6 6 0 7 0 1 0 1	0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1
Total Coals, about :	149 10 t Eustrei	oz. of In	gredients -	~	2 15	3

According to this calculation, the net expence will amount to a fraction less than 12.3 per quart, but when to this is added the expence of housement and taxes, the wages of the housekeeper and the labourers during the season, together with candles, stationary, printing, and other incidental and contingent expences, the whole will amount as near as possible at the rate of 2d. per quart ou the quantity of soup delivered to the applicants, for which they pay half price.

DIRECTIONS FOR MAKING THE SOUP.

The water in the eauldron must be in a boiling state at fix o'clock in the evening, when the two vilitors from the Provision Committee attend to weigh the meat and ingredients. After the meat is fo weighed and adjusted, it is cut up, and the bones are fplit longitudinally, and broken into finall pieces, and put into the boiler. ' Soon after this, and before the fat melts, the bloody and foul particles float up, and are skimmed off. Then the boiler is covered close up, and continues hoiling or simmering for twelve hours till fix o'clock the next morning, when the labourers again return, and take out the whole of the bones, which are, by this time, totally divested of the meat, and apparently (though not actually) of the whole nutriment which they contained. As foon as the bones are removed, the peafe and barley are put in, and a strong sire put to the boiler, which the labourers continue to filr frequently to prevent the vegetables from burning, always covering it at the intervals. At eight o'clock the pepper and falt are put in, and the onions at nine; and af cleven the delivery of the four commences, prewhich the boilers are again filled up with At this period, the meat, which has then been seventeen hours in the boiler, is nearly disfolved, and only appears in particles or threads Heating in the loup.

At feveral of the four-houses in London a small quantity of the taipings of bread are used, for the purpose of giving the sour a rich brown colour; but in others this practice is discontinued, not being considered of much importance.

In the courtry, where cabbages, turnips, carrots, and other vegetables can be procured, they would tend much to fweeten the broth, and might be substanted instead of pease.

Nothing can be more repugnant to the interest of the labouring people, and to the country at large, especially in times like the present, than that mistaken benevolence which induces well-intentioned and well-disposed individuals to distribute bread in times of scarcity, or indeed any other expensive article of food. There cannot even be a greater act of humanity to the poor themselves, since, whenever an artic'e which is scarce and dear, is easily obtained, the consumption must be increased, the scarcity will be augmented, and the price will become higher, and the burden, of course, heavier upon the poor.

As a further means of reducing the price of bread, potatoes might be prudently purchased by Soup Societies, in moderate quantities at a time, so as not to raise the markets, and afterwards sold out to descriving families, in small quantities, at the wholesale price, or a trifle under it.

Wherever foup is given, potatoes are a very defirable acquifition, especially where there are families of children. They may be mixed with the family and the cheap meal, without any bread at all.

On all occasions where the labouring people are at any time indebted to the benevolence of the more opulent part of the community, it would be of infinite use in promoting their comfort, and in sheltering them from distress, if the boon thus given could be made subservient to the purposes of economy and good management.

With this view, copies of the following receipts were, by the direction of the vifiting members of the different Soup Edablishments, delivered at the close of the last featon to all those who had enjoyed the benefits of the charity.

I .- BARLEY BROTH.

Take four quarts of water, four pounds of meat, (part beef and part mutton are left) with bones; four ounces of barley, and to in proportion for a larger or fmaller quantity. Sew the whole together for two hours, then put in the potherbs and greens according to the season (avoiding mint and fweet herbs, which will speil the foup). There may be more or less of earrots, turnips, cabbages, or peafe, according to the feason; but onions or leeks in the season should never be omitted, as they give the broth an ex-cellent flavour. This broth is often made with no other vegetables than a few onions cut in pieces, along with the barley; but in general fuch other vegetables as the feason affords are added, in particular parfley, which ought never to be omitted when it can be procured. The cheap pieces of meat generally make the best broth, and it varies all the year round, according to the vegetables that each feafon affords, which gives it a preference to most other soups; besides, it is excellent and nutritious, and very wholefome and beneficial where there are children. It is not necessary to boil the meat too much, especially if the broth is enriched with a few bones. It may be eaten afterwards with vegetables and potatoes, or bread.

2. POTATOE SOUP.

Stew about five pounds of the coarfest parts of beef or mutton, or a part of both, which is preferJus TS reason 1 1 19 Qual Miller The long's Misher. 1- Fil of Ruisced. 12 Ail of apparaint 1 Parigorie. 1? vlile wie bringer 1 Landame. 2 Stick of spanish price. Treach Lo Serceter. Tuised with with Sufficient water & Strains Idded to above ingratient

Trescription

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Lo file a brandy bottle.

The Spanish juice a

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history

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The Magnewia Midicine 2 large Spoonfulle of Magnesia 2 Jea spoonfullo of dat Volatile 5 dable spoonfulle of Cumamon Water the pint Bolle to be felled up with Soft Water The Bark proceine Jo 2 owners of Huxhams Bang he numain Bank let that wand 24 Hours then all a Bottle cherry to it and shake it well to gette it let that stand 24 Hours longer or till ferfectles settled before it of this Mixture put into a Glopand filld up with the Camphor this tune

the (amphor Mixture 2 Jeach oon full of Comphorated Upinito to a post of Jost hrater Mant Marus Masse Co. Such Const. The way of the same

2 bunces Aparts of Timpentine 2 Spirite of Vine 2 Spirits of Camphor Half fint lunger all mill Most Together of Mother

2 bunces Aparts of Timpentine 2 Spirite of Vine 2 Spirits of Camphor Half fint lunger all mill Most Together of Mother

Johnshill blackberry there they are full your take 12 greats & could them with 12 they with your town the factories of water of anhour them the backberries of hour tight then the backberries or have single then full they were to the find the factories of and the full they will the full the find the factories of Then 24 Leh/be Dear Name Thank Alla Mr Batty Some the morning That he happy to higo you at the Normaly Hatron Many day your hear fix whom. I'm aware that the true at 12 glag dose but draw who there at that how, but if your will take the hough to thep into the Broken office at Thanblok, I bag you are proceeding

thank year to be our to the John Bally, the brite to me seems Horse Deale at the Main the black will one the of Nerthers The Guan to orca up -In you are some of the sound of Me Botty hus the Kares hi Canny sence of the transit of his borse, befreg to bahable toth langer - Oh your Notum you thate have. a Courage with Reply Status to mees the afternoon have Will Lean holney you to beturn with the t Belling Ishall

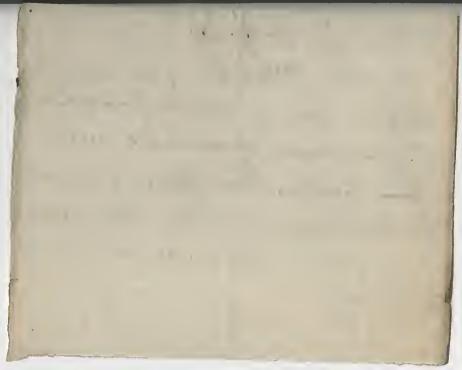
Put 30 drops of sulphurie aid 22 of of compound truetime of Cardaniums into a bog bottle, add 2 or 3 minfor of Sugar & fill the bottle up with water. Sake 2 tatte spooneful after each liquid motion or every four hours.



Lasnothroats of all kinds. 13 of Spirits of Line 1 drachm d1/2 of produced langther 1/2 ang of Spirits of Sal ammoria 1/2 a dachen of oil of Lavenda. Mist thethroat then ever to feels some, or only rough & unconfutette. Laze belei. 439 Bole ammonia 23 of White Coperas. 1/4 dan oschhordered Camphon. 3 tike abund. best at these ingresses finely to feller. from we then one gallon of boiling

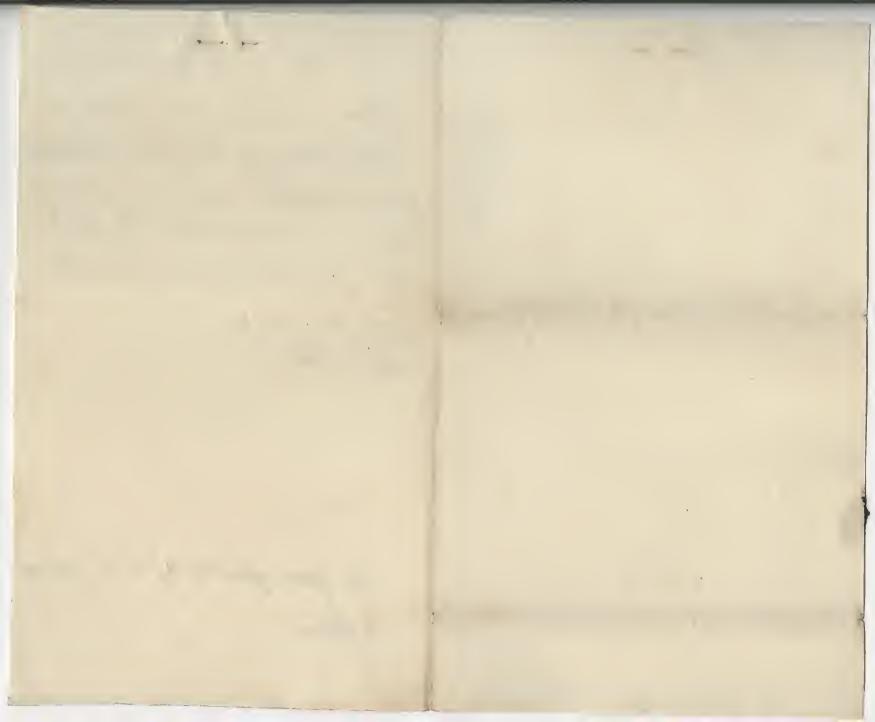
Stand 40 5 day covered whallof stirry it Leveral the os in the day, The bothe it he fa has sittle Tole Water. as wehas dathing the ges prequents in the day time , it is with budit a for folds of lines in his lotion dhewer the equal hight.

A Gure for Hooping wugh By Dr. Piteaun of London Half an owner of spirits of darks horn Malf an owner of amber oil meter then together, Whis them and rech The back bone with them, the hand being made warm, evening and Morning



Care for the Hooping bough Fisher a deruple of Satt of Jartan in a gill of water, and ten grains of Exchined finely Powdered; sweeten this with fine · Jugar; give to an Infant the fourth part of a Table Spronful, four times a Day; and from four upmores a specuful man be taken;

This gave great relief to the Gordons Children



In case of the uncel attack of coldontations towhich your hebit sums instince by nature Think the best bless with be to take the opening Draught as described Mos to remain in bed tile like in the fore noon taking hatte en lar and to drink warm shicken Broth with I stoonful of Therry a few minutes afterword every how during the operation of the Me alicine Sam of opinion that unless well ! as yours arree from any contagious ste malus such as we reperience in the mifter in 24 a mild modification of which I talk ale Cataroho to be they much he very much. In duced by breathing & horing in too warm an atmosphere to avoid which this shot be the masine in dry heather never touffer the Mindow din well the Four to be shut by This mean the offert of what we call particle hir may be avoided fire in wel treather are showable but wither case the door that welfe

Open to lemper the head of relaxation that is produced upon the wrong the Body I had with you to tale of the following his have about a deart spoonful wery day before you later the hir I'm 10.2 29 Mine Bothe admition of the his open the Sands in dry Weather Whod be as full so hopible not by mens of any justices Thening of the Glaper if the Wind he woll hothicularly high That you be restless or the Ohhumatic Affection octurn so es toprevent you From Slufing tile Number 3 at Bethen how God blets you always & with my most incere's affectionate withes & much gretitude Premais my dear Thad am your faithful (d. Phorly Seurboragh ling 16 1410

1/4. Toap I puit soft water boiled lugather live the doup is dissolves. Him add a found of rottenshine whilst boiling and a lable sport full of sweet oil and one of lunpentine tribed allogether and put it into Thu, Passage 12. other blue and a roll of pipe" Clay voiling water fromed whom 11: hard water



Bour on paint of bailing weeter when a screenter of an occurre of dried red som hours and 2 owner of Epson Selt. The add e quenter face ocure shain the ligeon and take 2 larger Tronubule in cy 4 hores.



100 9. They fample Micture One auner hincher of Phiem hventy fear From beter this comparing draught if the Whenmatic hois be Fronthesome & Bettime

Jone of Mos Turkey Phohewbart Coleined Magneria of each 20 Grains michier of Linne 2 Drackens Camphor Mighter one aunce more there for an appearent Draught 100 Take of Einsture of Lahan Eath and of Rucharins Trintarred Both of cash one anner & one half let three longe hashoonsful to a clear Shoonful be taters in a Glassof Weter pepper Mint Water or Complor Mexterne a few Minutes before videing out every day

Pare I cove whole, I to Apples to More Mun vito water us you prepared tate / M loof Lugar add for our fint water to the Lugar & boil to a this syrop then hat in the apples to be finner lite Uni without rimming our the and of a small or half of a lengt t add the erece den chart hould en le iller ile afferse 1335. 134, 0 20 3 J. C. 33 3. 3777 - 1 - 1230 - (21) i it can it item, leef ing 13 11 348 C 35 4 / · Joching ...

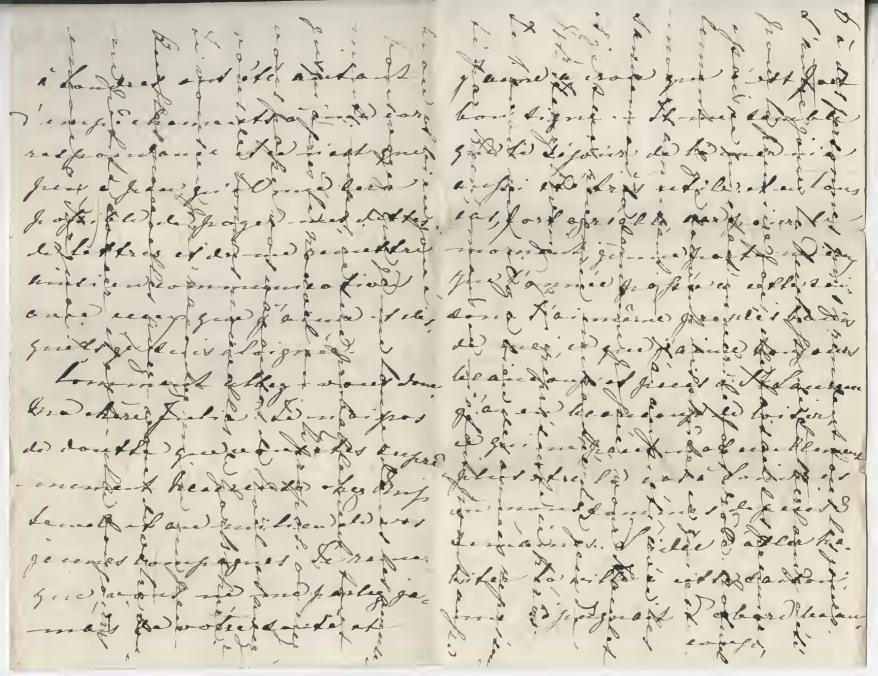
" a con whole, I the Supera " water est upon for med tester fill lost de for to this clear this Tayford Sind Deing classicas to give as much time as I can at lost I have been arranging to perange carlier to monon and prospose (2.0) starting by the half hast twelve train & lis this means we shill come up by the ounibus wh avoures I think about 2 o'leloch I shak then have the afternoon to see and persons with whom There is any thing to settle -I am May dear this Taylor Jours very affs 28th aug! 1848. Mupell

In Trinter. Wakefild Paper as the following preventative of infection may not be generally known. Thave taken the liberty to vind it to you for invistion in your valuable paper. The great prevalence of the Typhus Fever is my only inducement, Dr. J. G. Smith got from har liament 5000 f for This receipt S: W. J. Wahefuld Och 14th 1818. R. 6 Dr. howdered hitre. 6 dr. of Oil of Pitriol, mix them in a Jea cup by adding to the ritre one drawn of the Oil at a time The cup to be placed during the preparation on a Hot hearth or Plate of heated Iron, and the mixture Stroving with a tobacco hipe The cuf to be placed in different parts of the Sick room.

Lewon Blaumanger Put into an carteen for in the over two hirely cleaned laff's feet-with 21/2 Puils of water & let them comme Temon Mamonfe) tite reduced home half -I when cold take offlite fat. Wach 2 large lemous I subout all the spence with lumps of leger & add what will make the whole bery Levet Then being a print of stock & do. of cream of boil ten minuter men

the whole of when hearly Cold add the Juice the lenson very enefully & jeulty lest the beau couch & put the colober und moulds Mes Rogels

executed the state of the 5 Emismael Jarday Lyew Yash. L.M. 1029 200. 74. chel Alica of Landing San there of a da ! for the state of t The trop long trade 3 A. Ligado of in Received to the service of the servi Land Jacoba X gelses fachie med ex de la martion. fre hoen sake haden ge lesefor also la familia france france Jacob for francisco for the Ferne des done de mandre les de es der the for and a service of to trenge as A elegrand to the The State of Lacis. Especularet man bree land, et eta fredans Jud (day) en lellamaque he had good for her from Troops attack dans of grander - Deed ichard depart a grand formerch deet ingegement motes whom Promo monded general to be gengel to eighten 30 / soul parlant ite when exception Lie



Riciph for Sailey Water B Wilson Esque



Barley Water Thin rinds of 2 Lemons 1 tea-cupful of Barley Put-these into 3 Pints of Cold Water Lboil 15 mints Itrain of a add Ingar.

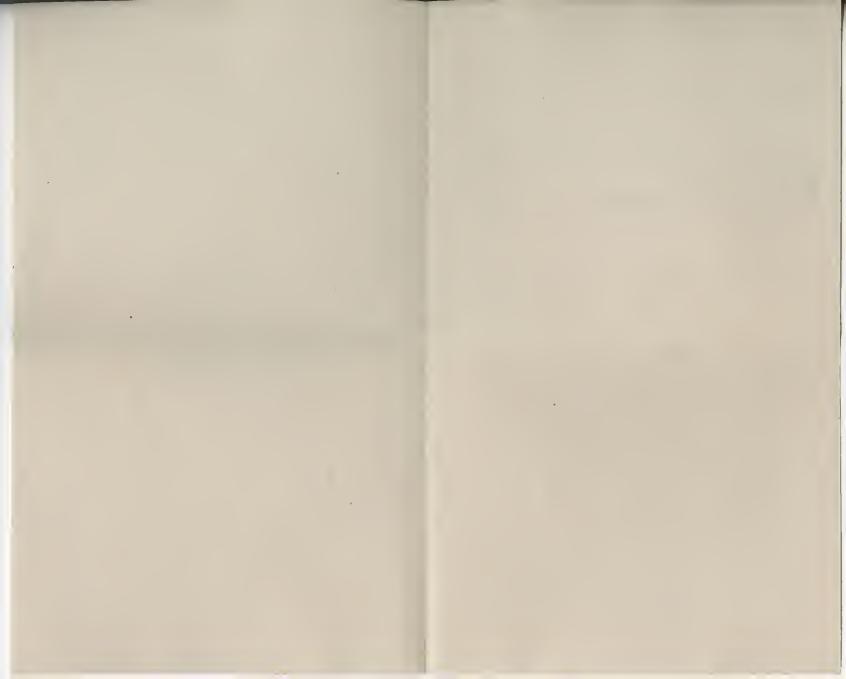
« the price of 2 lemons. Vilsie Hall



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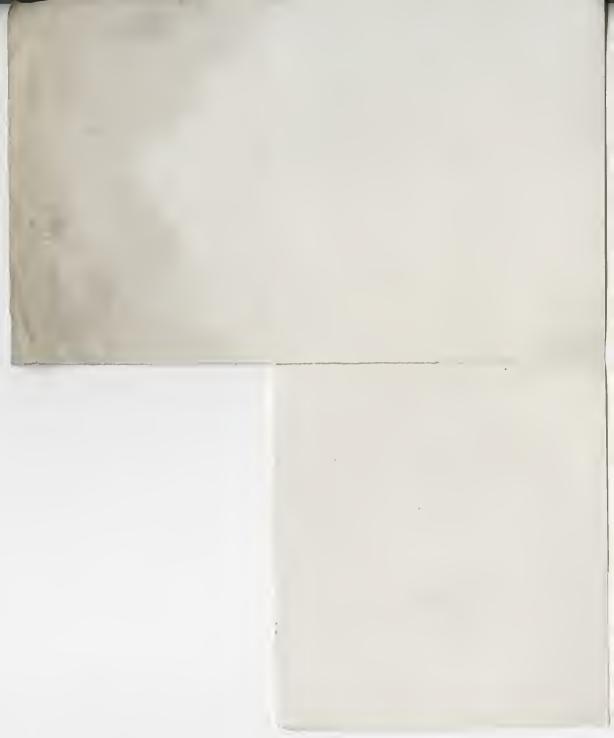
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